

# White Chocolate Cranberry Orange Bread

Poetry & Pies

**prep time:** 20-25 minutes

**bake time:** 45-50 minutes

**total time:** 1 hour, 15 minutes

**servings:** 8-12



## Ingredients\*

### for the bread

- 1  $\frac{3}{4}$  cups (210g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- $\frac{1}{2}$  teaspoon (3g) salt
- $\frac{2}{3}$  cup (150g) whole fat Greek yogurt or sour cream
- $\frac{1}{3}$  cup (77g) orange juice, room temperature
- 1 tablespoon (13g) pure vanilla extract
- $\frac{1}{2}$  teaspoon (3g) orange extract (optional)
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted butter
- $\frac{1}{2}$  cup (100g) granulated sugar
- $\frac{1}{2}$  cup (100g) packed brown sugar (light or dark will work)
- 2 tablespoons (12g) grated orange zest
- $\frac{1}{3}$  cup (40g) [dried cranberries](#), finely chopped
- $\frac{1}{2}$  cup (85g) white baking chocolate

### for the topping

- $\frac{1}{2}$  cup (116g) heavy whipping cream
- 6 ounces (170g) white baking chocolate, chopped (or 1 cup white chocolate chips)\*\*
- $\frac{1}{8}$  cup (20g) [dried cranberries](#), finely chopped
- 1-2 candied orange slices ([homemade](#) or [store bought](#)), finely chopped

## Instructions

1. Preheat your oven to 350F/175C. Grease and flour an [8x4 loaf pan](#) (see note below for making in a 9x5 pan). If it's prone to sticking, you can line it with [parchment](#) as well.
2. Zest then juice your orange(s). Chop your cranberries, working in small amounts and using a very sharp knife.
3. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
4. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon. Set aside.
5. In a large bowl, whisk together the orange juice, Greek yogurt, vanilla, orange extract, eggs, and oil until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
6. Add the sugar, brown sugar, and orange zest to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
7. Add the flour mixture and stir gently until fully combined. I try to mostly fold it in. *(If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl then pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.)* It should be somewhat lumpy and still have some dry spots, which will get stirred in during the next step.
8. Fold in the white chocolate chips and chopped cranberries, mixing just until combined.
9. Pour into your prepared pan. Bake for 45-50 minutes (longer if using a 9x5 pan), until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 10 minutes. Remove and let cool at least 1 hour (cutting sooner will result in a dense, chewy bread).
10. When the bread is cool or close to it, you can make the ganache. Place the heavy cream in a double boiler (or a heatproof bowl set over a pot with 1-2" simmering water, on low). Heat, stirring occasionally, until warm and beginning to steam. Once

the cream is warm and letting off some steam, add the white chocolate in, a handful at a time, stirring for about 10 seconds after each addition. This method ensures that the white chocolate doesn't seize. Once all white chocolate is added, stir until mostly melted. Remove from heat and stir until fully melted, returning to heat for a few seconds if needed to melt fully. Immediately pour over the mostly cooled bread, spreading until even and dripping down some sides.

11. Sprinkle with cranberries and orange slices.

*Enjoy with your morning coffee!*

*Store leftovers in an airtight container. They should last 5-7 days, if well-sealed.*

\*This also works in a [9x5 pan](#), but may be a little shorter. You can increase the recipe by 50% (or multiply each ingredient by 1.5) to get a full-to-the-top 9x5 loaf. That would equate to the following amounts (the topping will stay the same amount):

- 2 ½ cups plus 2 tablespoons (315g) all-purpose flour, spooned then leveled
- 3 teaspoons (15g) baking powder
- ¾ teaspoon (4g) salt
- 1 cup (325g) whole milk Greek yogurt or sour cream
- ½ cup (115g) orange juice
- 1 ½ tablespoons (19g) pure vanilla extract
- ¾ teaspoon (4g) orange extract (optional)
- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 6 tablespoons (84g) melted butter
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) brown sugar
- 2 tablespoons (12g) grated orange zest
- ½ cup (65g) [dried cranberries](#), finely chopped
- ¾ cup (127g) white baking chocolate

\*\*Use less cream (about ⅓ cup or 77g) if you want a thicker ganache that's more like a frosting.